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# LAMPIRAN

**Appendix A. Recapitulation of literature review requirements**

| No | Journal Title | Rating | Author |
|---|---|---|---|
| 1 | Antioxidant and antimicrobial activities of tea infusions | Q1 | Almajano *et al*. |
| 2 | Evaluation of physicochemical properties and antioxidant activities of kombucha "Tea Fungus" during extended periods of fermentation | Q2 | Amarasinghe *et al*. |
| 3 | Kombucha beverage from green, black and rooibos teas: a comparative study looking at microbiology, chemistry and antioxidant activity | Q1 | Gaggia *et al*. |
| 4 | A comparison between the effect of green tea and kombucha prepared from green tea on the weight of diabetic rats | Q4 | Hosseini *et al*. |
| 5 | Chemical profile and antioxidant activity of the kombucha beverage derived from white, green, black and red tea | Q2 | Jakubczyk *et al*. |
| 6 | Efficacy of kombucha obtained from green, oolong, and black teas on inhibition of pathogenic bacteria, antioxidation, and toxicity on colorectal cancer ell line | Q2 | Kaewkod *et al*. |
| 7 | Antioxidant activity by DPPH assay of potential solutions to be applied on bleached teeth | Q2 | Garcia *et al*. |
| 8 | Characteristics and upregulation of antioxidant enzymes of kitchen mint and oolong tea kombucha beverages | Q2 | Tanticharakunsiri *et al*. |
| 9 | Comparison of antioxidant capacities of different types of tea using the spectroscopy methods and semi-empirical mathematical model | Q2 | Bartoszek *et al*. |
| 10 | Impact of tea leaves types on antioxidant properties and bioaccessibility of kombucha | Q2 | Degirmencioglu *et al*. |
| 11 | Applications of compounds from coffee processing by-products | Q2 | DeHond *et al*. |
| 12 | Phenolic profiles and antioxidant activities of 30 tea infusions from green, black, oolong, white, yellow, and dark teas | Q2 | Zhao *et al*. |
| 13 | Evaluation of the stability of the total antioxidant capacity, polyphenol contents, and starch hydrolase inhibitory activities of kombucha teas using an *in vitro* model of digestion | Q3 | Watawana *et al*. |

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| 14 | Evaluation of bioaccessibility and functional properties of kombucha beverages fortified with different medicinal plant extracts | Q2 | Tamer *et al*. |
| 15 | Acid contents and the effect of fermentation condition of kombucha tea beverages on physicochemical, microbiological and sensory properties | Q2 | Skocinska *et al*. |
| 16 | Utilization of soursop leaves as antihyperuricemic in functional beverage 'Herbal Green Tea' | Q3 | Hardoko *et al*. |
| 17 | Antioxidant categories and mode of action | - | Aziz *et al.* |
| 18 | Application and analysis of the folin ciocalteu method for the determination of the total phenolic content from *Limonium Brasiliense* L. | Q2 | Blainski *et al*. |
| 19 | Study of vitamin C level of soursop leaves (*Annona muricata* L.) and galactomannan utilization in kombucha during fermentation | - | Candra *et al*. |
| 20 | Antioxidant activities of different solvent extracts of *Piper retrofractum* Vahl. using DPPH assay | - | Jadid *et al*. |
| 21 | An analysis of innovation on the utilization of cascara by coffee farmers | Q4 | Komaria *et al*. |
| 22 | Chemical and molecular mechanisms of antioxidants: experimental approaches and model systems | Q1 | Lu *et al.* |
| 23 | Novel utilization of coffee prodessing by-products: kombucha cascara originated from 'Gayo-Arabica' | - | Muzaifa *et al*. |
| 24 | Ashitaba (*Angelica keiskei*) exerts possible beneficial effects on metabolic syndrome | - | Ohkura *et al*. |
| 1 | Study of drying method and brewing ratio in process of making cascara tea from arabica coffee (*Coffea arabika* L.) | S4 | Nafisah and Widyaningsih |
| 2 | Pengukuran aktivitas antioksidan ekstrak etanol daun kelor (*Moringa oleifera* Lam.) menggunakan metode FRAP (Ferric Reducing Antioxidant Power) | S3 | Maryam *et al*. |
| 3 | The growth, yield, and quality of tea tip (*Camellia sinensis* (L.) Kuntze) in various elevations | S3 | Ayu *et al*. |

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| 4 | Chemical and microbiological characteristics of kombucha from various high leaf phenols during fermentation | S4 | Wistiana and Zubaidah |
| 5 | Antibacterial activity of soursoup leaves kombucha (*Annona muriccata* L.) with different sugar concentration | S4 | Yanti *et al*. |
| 6 | Antioxidant activity of kombucha powder drink from ashitaba leaves (*Angelica keiskei*), kersen (*Muntingia calabura*), and Moringa (*Moringa oleifera*) | S4 | Rosida *et al*. |
| 7 | Effect of blanching an the age of leaves on physical, chemical, and sensory characteristics of fig tea leaf (*Ficus carica*) | S2 | Amanto *et al*. |
| 8 | Kajian pengaruh perlakuan pulp dan lama penyeduhan terhadap mutu kimia teh cascara | S2 | Muzaifa *et al*. |
| 9 | Characteristics of kelor (*Moringa oleifera*) herbal tea with fish collagen enrichment | S4 | Wicaksono *et al*. |
| 10 | Formulation of antioxidant lotion containing water extract of green tea leaf (*Camellia sinensis* L.) | S2 | Faramayuda *et al*. |
| 11 | Karakteristik fisikokimia dan sensori kombucha *cascara* (kulit kopi ranum) | S2 | Nurhayati *et al*. |
| 12 | Pengaruh jenis teh terhadap karakteristik teh kombucha | S4 | Purnami *et al*. |
| 13 | Perbandingan aktivitas antioksidan dari seduhan 3 merk teh hitam (*Camellia sinensis* (L.) Kuntze) dengan metode seduhan berdasarkan SNI 01-1902-1995 | S4 | Purwanti *et al*. |
| 14 | By-product of arabica and robusta coffe husk as polyphenol source for antioxidant and antibacterial | S2 | Sholichah *et al*. |
| 15 | Studi aktivitas antioksidan kombucha dari berbagai jenis daun selama fermentasi | S4 | Suhardini and Zubaidah |
| 16 | Uji kandunga fenolik total dan pengaruhnya terhadap aktivitas antioksidan dari berbagai bentuk sediaan sarang semut (*Myrmecodia pendens*) | S2 | Dhurhania and Noviantto |
| 17 | Perbandinga kadar fenolik total antara seduhan daun gaharu dan kombucha daun gaharu (*Aquailaria malaccensis*) | S4 | Nurmiati and Wijayanti |
| 18 | Indonesia tea catechin: prospect and benefits | S2 | Anjarsari |

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| 19 | Characterization and analysis kombucha tea antioxidant activity based on long fermentation as a beverage functional | S5 | Nurikasari *et al*. |
| 20 | The effect of drying temperature to the quality of cascara tea from arabica pulp (*Coffea Arabica*) | S3 | Ariya *et al*. |
| 21 | Analisis kandungan vitamin C teh kombucha berdasarkan lama fermentasi sebagai alternatif minuman untuk antioksidan | - | Puspitasari *et al.* |
| 22 | Potensi terapi *Moringa oleifera* (kelor) pada penyakit degeneratif | - | Berawi *et al*. |
| 23 | Karakteristik fisiko-kimia dan organole[tic seduhan teh hitam dengan penambahan perasan jeruk nipis (*Citrus aurantifolia*) dan minyak *Eucalyptus globulus* | - | Gunawan |
| 24 | Daun kersen (*Muntingia calabura* L.) sebagai alternatif terapi pada penderita *gout* artritis | - | Ilkafah |
| 25 | Daun sirsak (*Annona muricata*) dan potensinya sebagai anti kanker | - | Lienggonegoro and Kharirie |
| 26 | Potensi daun ashitaba (*Angelica keiskei*) sebagai obat anti virus dilihat dari respon kekebalan seluler pada mencit *BALB/C* | - | Wayan and Made |
| Total words count (Chapter 1 – Chapter 3) = 6759 | | | |
| Total international journal = 24 | | | |
| Total national journal: 26 | | | |